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In the Claims:

Please add new claims 11-20 as follows:

11. A method of producing a soy-based product comprising:

preparing a dough by combining dry ingredients including a soy component and a pregelatinized starch with wet ingredients including water at a temperature sufficient to gelatinize the pre-gelatinized starch, wherein the soy component comprises from about 60% to about 90% by weight of the dry ingredients, the pre-gelatinized starch comprises from about 10% to about 40% by weight of the dry ingredients, and the wet ingredients comprise from about 25% to about 45% by weight of the dough;

sheeting the dough and cutting a dough piece from the dough; and baking the dough piece.

- 12. The method according to claim 11 further comprising, after baking, frying the dough piece.
- 13. The method according to claim 11 wherein the soy component is selected from the group consisting of soy flour, soy meal, soy grits, soy chips, powdered soy protein, soy protein isolates, and mixtures thereof.
- 14. The method according to claim 11, wherein pre-gelatinized starch is selected from the group consisting of pre-gelatinized grain starch, pre-gelatinized tuber starch, pre-gelatinized root starch, pre-gelatinized vegetable starch, pre-gelatinized legume starch, and mixtures thereof.
- 15. The method according to claim 11, wherein the dry ingredients further comprise a non-soy flour selected from the group consisting of grain flour, vegetable flour, plant flour, legume flour, and mixtures thereof, comprising less than about 30% by weight of the dry ingredients.

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REISSUE

- 16. The method according to claim 15, wherein the non-soy flour comprises a pregelatinized flour.
- 17. The method according to claim 11, wherein the wet ingredients further comprise a milk.
- 18. The method according to claim 11, wherein the wet ingredients further comprise a milk substitute.
- 19. The method according to claim 11, wherein the dry ingredients further comprise a flavoring substance comprising less than about 5%, by weight, of the dry ingredients.
- 20. The method according to claim 11, wherein the dry ingredients further comprise a leavening agent comprising less than about 5%, by weight, of the dry ingredients.